



THE MET HOTEL

a member of DESIGN HOTELS

Part of

MARRIOTT

BONVOY

Για κρατήσεις, παρακαλούμε επικοινωνήστε στο themethotel@chandris.gr ή στο 2310 017 000 For reservations, please contact us at themethotel@chandris.gr or call at +30 2310 017 000



Celebrate Easter in style at The Met Hotel!

Enjoy a two-night stay from Holy Saturday to Easter Monday, complete with elegant seasonal touches. Indulge in our complimentary Easter treats, including traditional candles, eggs, and tsoureki.

Enhance your experience with a sophisticated Resurrection dinner and a festive Easter Sunday Feast. Make this Easter unforgettable with a luxurious stay in Thessaloniki!

Easter Package Rate: 450,00€

Including

## STAY

Double room, from Saturday, April 19th, to Monday, April 21st

# DINE

Resurrection Dinner for two, at Avenue Restaurant Easter Sunday Feast for two, at Avenue Restaurant

## **ENJOY**

A 15% discount at our SPA

Complimentary underground parking

Seasonal amenities

## **Resurrection Dinner**

Set menu at Avenue Restaurant 19th of April, from 23:00 to 01:00

#### Traditional Magiritsa

a traditional Greek soup made with lamb offal, herbs and a rich egg-lemon sauce



Variety of spreads

Mount Athos-style eggplant salad, spicy cheese spread and tzatziki



Greek salad & Politiki salad



Platter with

Roast lamb with grilled sauce Traditional stuffing with raisins, liver and fresh herbs Kokoretsi served with lemon and oregano sauce

The above are accompanied by oven-baked potatoes with olive oil, lemon juice, and oregano, grilled vegetables and fresh herbs



Handmade Greek Baklava
Crispy meringues with Masticha from Chios, whipped cream and fresh strawberries.



Variety of Greek cheeses with dried fruits

Price per person: 50€ Kids 0-6 free of charge & 6-12: 25€

\*Beverage package is not included in the price

# Easter Sunday Feast

Buffet at Avenue Restaurant 20th of April, from 13:00

#### Easter Soup

Magiritsa, a traditional Greek liver and egg lemon herb soup

### **Bakery Corner**

White & black baguette
A variety of freshly baked bread
Focaccia with eggplant & rosemary
Slices of country bread & multigrain bread
Tsoureki, traditional Easter bread & red eggs

## Salads & Appetizer

A variety of spreads; eggplant salad from Mount Athos,
Spicy cheese salad and tzatziki
Cabbage and carrot salad
Beetroot salad with yogurt, garlic, parsley and olive oil
Potatoes, caramelized onion, bacon, gherkins, mayo with Dijon mustard and oregano
Greek salad

Tabbouleh with fresh spearmint
Penne pasta with cherry tomatoes, mozzarella and basil
Mixed green leaf salad with fresh herbs and honey dressing
A variety of olive oil and marinated olives
Selection of cold cuts and breadsticks
A variety of Greek cheeses with dried fruits

### Live Carving

Lamb on the spit and traditional stuffing with raisins, liver and fresh herbs

#### Main Dishes

Oven baked baby potatoes with olive oil, lemon juice and oregano
Oven baked vegetables with fresh herbs
Tsigerosarmades, stuffed lamb liver
Kokoretsi, traditional Greek delicacy
Kontosouvli, tender pork meat
Lamb fricassée with egg lemon sauce
Grilled homemade burgers & sausages with pita bread

#### **Desserts**

Fresh fruit slices with honey syrup and lavender
Greek traditional syrup sweets; baklava, walnut pie and ravani
Crispy violet sweets with whipped cream and forest fruits
Chocolate bar with banana mousse and peanuts
Red velvet bar with lemon cream and strawberries
Freshly baked almond tarts with pistachio from Aegina and milk chocolate



Easter Sunday Feast Price per person: 65€ Kids 0-6 free of charge & 6-12: 32,50€

\*Beverage package is not included in the price



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